



News FROM THE FIELDS of
 Driftless Organics!
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ONE POTATO TWO

Week 11!? Yep, that's right and holy cow is it DRY! Not like last year mind you, but pretty dry just the same. Needless to say, Paul (our irrigation guru) and Patrick (our tractor operator) have been working tirelessly moving pipes, turning on sprinklers and trying their best to keep your veggies from going thirsty. We feel pretty darn fortunate to have the resources available (in the form of a well, irrigation equipment and able bodied employees) to give our plants the water they need. It hasn't always been this way. Last year even, when we

were in the middle of the worst drought we've ever experienced, we weren't so fortunate and we didn't have access to the amount of water that we now have (we hadn't yet dug the well that we are now using). We quickly learned how important irrigation really was, and that you shouldn't be growing the kind of crops that we grow if you DON'T have the water to give to them. So, we spent a heap of money and dug a well and I can't tell you all how glad we are that we did. So, as we continue to water 'round the clock, let's all pray for some rain. Happy Eating! --Mike

THIS WEEK'S BOX

- Broccoli
- Cantaloupe
- Cippolini Onions
- Cucumbers
- Dragon Tongue Beans
- Eggplant
- Green Beans
- Green Bell Peppers (sweet)
- Jalapeno Pepper (hot!)
- Leeks
- Parsley
- Pimiento Peppers (sweet)
- Poblano Peppers (semi-hot)
- Red Cabbage
- Tomatoes
- Yukon Gold New Potatoes

DID YOU KNOW?

We hand pick your tomatoes ever so slightly unripe with the intention that they will ripen up for you over the course of the week. But how do you tell when your tomatoes are ready to eat? Unfortunately, it's not by color. We grow a LOT of different varieties of tomatoes (15 in all) of all sorts of colors other than red. Some, like the little sungold cherry tomatoes, turn a rich orange color when they are ripe. Others, like the green zebra, stay kind of green with have yellow stripes when they are ready. Obviously, it can be kind of hard to tell when to eat heirloom tomatoes like these. The way you can tell is by touch, of course! You know a tomato is ready to eat when it is slightly soft to the touch. My advice to you is to store your tomatoes on your counter (and NOT in your fridge) and give them a gentle squeeze every day. When one has some give, there's a very good chance it's ready to go. I hope this helps. Don't forget - there's a full list (with pictures) of the tomatoes we grow on our website at: <http://driftlessorganics.com/csa-2/recipes/tomatoes/>

scan this to learn about
 the tomatoes we grow!

SAVE THE DATE! SEPTEMBER 28th!

We're having our 2nd annual CSA Member Pizza Party, and you're invited! This is a great event - complete with farm tours, cider pressing and pizza! Be on the lookout for more details via e-mail.

Broccoli - save the stems for the fiesta slaw recipe, below. Store in plastic in the fridge.

Cantaloupe - we've been making melon juice with these that's so refreshing (and incredible when made into a margarita!) – just throw chunks into a blender & puree until smooth, then run through a strainer. I like to add a bit of lemon or lime juice to it to balance the flavor & help it keep a few days in the fridge.

Celery - local celery is a lot more intense than California celery, so don't use as much in a recipe unless you really want it really strong. Adds great celery flavor to soups, stews, & roasts. Also great chopped up raw in egg or potato or chicken salad. A bit too strong & stringy for veggie trays or ants on a log, in my opinion. Store in plastic in the fridge. You can also chop & sauté it up in butter or oil & freeze it for adding to soups later this fall/winter.

Cippolini Onions - an Italian heirloom onion that is super sweet & onion-y at the same time. It has really thick-walled layers that are amazingly juicy when sautéed or stir-fried (think best fajita onions or steak & onions ever).

Dragon Tongue Beans - look for the 1lb bag of crazy yellow and purple striped beans that are wider and flat than normal beans. These beans are a deliciously beautiful heirloom Roma-type stringless bean that's nice raw & wonderful

cooked, either sautéed or steamed & drizzled with lemon & sunflower oil or butter. Unfortunately, they lose their cool stripey pattern when you cook them. Keep in plastic & use up in less than a week.

Dragon Tongue Beans - look for the 1lb bag of crazy yellow and purple striped beans that are wider and flat than normal beans. Both these & the green beans are so fresh & delicious you really don't have to do much to them besides eat them raw or lightly steam them & drizzle with lemon juice & oil or butter & salt... Better than popcorn! Store in fridge & use up within a week.

Green Beans - if you are getting sick of too many beans, don't forget: you can freeze them. It's super easy: just blanch and freeze!

Leeks - The last of the leeks (until fall that is). They are wonderful for sautéing, braising, roasting, & grilling. Store in the fridge. Be sure to wash it carefully, as grit loves to hide in its many recesses.

Pimiento Peppers (sweet) - look for the 2 small red peppers in your box. These are really sweet and tasty and great in eggs and stir fries.

Poblano Peppers (semi-hot) - There will be 4 of these dark green and slightly pointed peppers in your box. This is one of our favorite peppers to grow. They're the

classic Mexican pepper for stuffing in chiles rellenos, but they're also delicious in fajitas, eggs, sauces & salsas. Hotness in them is totally random – taste a little piece before adding them to a dish. Store on the counter for a couple days or the fridge for longer. Roasting REALLY brings out their amazing flavor – set whole ones directly over flames on a gas range or a grill, or right under the broiler until charred, then put in a bowl with a lid & let steam for a few minutes. Rub off skin under running water, remove stem & seeds, & use as you would a spicy roasted red pepper (you might want to use gloves for this if you don't want your hands to burn!). You can freeze them at this point as well.

Sungold Cherry Tomatoes - look for the green pulp pint of small orange tomatoes. These are the candy of the tomato world! I love roasting them, but only after I make myself sick from eating too many fresh ones... Store on the counter.

Tomatoes - the first of hopefully much, much more! See the first page of this newsletter and our website for more info about tomatoes.

Yukon Gold New Potatoes - new yellow potatoes that are amazing any way you cook them – potato salad, baked, roasted, boiled, hash-browned... Store in a dark, cool place.

Kale Chips

1 bunch kale (any type works; in this case we used green)
2 tbsp olive oil or Driftless
Sunflower Oil (use the amount of oil that you feel comfortable with – just remember it doesn't take much).
salt and pepper to taste

Preheat oven to 350 degrees. Wash kale, strip leaves from stem, cut into uniform 2" pieces, spin dry in salad spinner, lay out in parchment lined cookie sheet, drizzle with oil, sprinkle with salt & bake for 10 minutes. Remove from oven & eat right away or let cool on pan.

Fiesta Slaw

½ - 1 head red cabbage (depending on size), very thinly sliced (about 3 cups)
1 broccoli stem, peeled & grated
Salt & to taste
1 carrot, grated
½ green bell pepper, very thinly sliced into 2" strips
½ yellow squash with middle scraped out, finely chopped
2 cloves garlic, minced
Zest & juice of 1 lime
3 Tbsp. mayo
3 Tbsp. chopped fresh cilantro
½ tsp. each ground coriander & chipotle powder
In a large bowl, combine sliced cabbage, grated broccoli & salt & stir together with a spoon or your hands (or lightly pound with a meat pounder or wooden sauerkraut pounder if you have one). Meanwhile, whisk together garlic, lime zest/juice, mayo, cilantro, & spices in a small bowl. Add remaining vegetables & lime mayo mixture to slaw & toss. Serve immediately or store in fridge for a couple days. Serves 4-5.

Did you know that we've got a TON of recipes on our website? Check it out: www.driftlessorganics.com/recipes